

- Crudo -

Scallop Crudo Menton Lemon Emulsion	198
Marinated Hamachi Green Apple, Celery Dressing	228
Fresh Uni in Shell Potato Foam, Melba Toast	258
Caviar Oscietra Prestige 50g	1288
La Gillardeau N5 3pcs/6pcs 218/398	
La Speciale N2 3pcs/6pcs 218/398	

- Starters -

Red Tuna Carpaccio Oyster Leaf, Tuna Sauce, Seaweed Rice Crackers	258
Sustainable Blue Prawn Marie Rose Sauce, Gem Lettuce	278
Oberto Fassona Beef Tartare Pommes Gaufrettes	268
Purple Artichoke Salad ✓ Black Olive Tapenade, Baby Spinach, Crispy Parmesan	228
Grilled Octopus Potato Espuma, Salsa Verde	278
Tomato Tart À La Provençale ✓ IGP Apulia Burrata	248

- Boards -

Artisanal Cheese Selection ✓ Fruit Bread, Fig Chutney	328
Pata Negra Iberico Ham Pan Con Tomato	368
Parma Ham Sant'Illario Olive Oil Grissini, Homemade Giardiniera	328

- Main Dishes -

Riviera Red Prawn Spaghetti Salicornia, Lemon Zest, Basil	398
Homemade Aged Ricotta Ravioli Trompette Courgette, Vongole, Parsley Cress	328
Line Caught Turbot Petit Pois À La Française, Noilly Prat Sauce	448
Fritto Misto Deep Fried Seasonal Fish, Squid, Blue Shrimp Whitebait Ice Fish, Tartar Sauce	338
Lumina Lamb Rack Sweet Bell Pepper, Nardin Anchovies Jus	438
Veal Tenderloin Baby Spinach, Raisin Pesto	448
Australian Premium Black Angus M5 Striploin Micro Salad, Confit Balsamic Spring Onion, Green Peppercorn Sauce	478

- Side Dishes -

Rosemary Ratte Potatoes ✓	98
Garlic French Beans ✓	98
Green Asparagus ✓	98
Wild Mushrooms ✓	98

- Desserts -

Absolute Amedei Chuao Chocolate Sorbet Chocolate Crumble, Whisky Chocolate Sauce	188	Pistachio Mille-Feuille Pistachio Praline, Raspberry Sorbet	168
Rum Orange Infused Sponge Cake Madagascar Vanilla Chantilly	158	Menton Lemon Meringue Tart Lemon Curd, Extra Virgin Olive Oil Ice Cream	158

✓ Vegetarian

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.